FastPad®, simplicity at the heart of your kitchen

BONNET

The 100% intuitive interface: highly resistant touch screen linked to a control wheel. Navigate in manual, automatic or service mode

FASTPAD®

INTUITIVE
Easily grasped, no training required

PERSONALISABLE
Large selection of functions available to suit the clients requirements

CONVIVIAL AND LIGHT HEARTED
High resolution 16/9 screen with functions represented by detailed pictograms, photo gallery…

PROGRAMMABLE
Existing recipes, classified by family are easily adjusted or create your own recipe

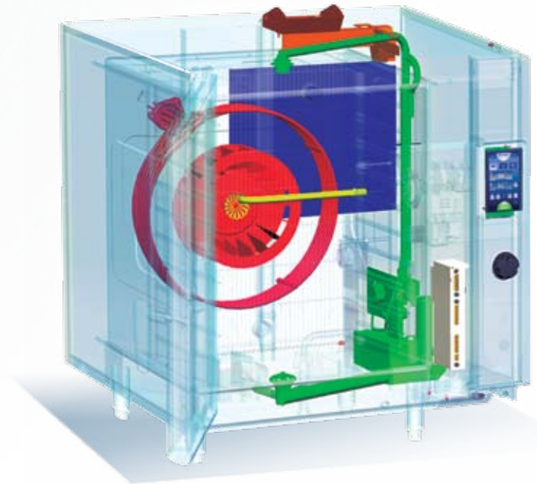
PC SOFTWARE PROVIDED
Download and synchronise data between oven and PC via a USB stick

TwinControl®, availability no matter what

BONNET

Doubling up on the essential functions : auto-diagnostics allow the switch to an alternative mode if technical difficulties are encountered

TWINCONTROL®



THE OVEN IS ALWAYS AVAILABLE
Continued operation even if the boiler fails, deficiency within the control system, complete interface problem, overheating within the technical compartment

WARNING SCREEN
Description of the technical problem with information on the alternative mode running together with contact details for technical service

SERVICE

EASE OF INTERVENTION BY TECHNICIANS
Interactive technical schematic views of the oven provide better understanding and evidence of the components at fault :
DIAGNOSTIC VISUAL CONTROL

FAST DETECTION OF FAULTS
Colour coding helps target faulty parts rapidly for their repair or replacement

ACCESS TO INFORMATION
Software version identified, serial number and useful contact phone numbers are displayed

Intelligent cooking®, available to everyone

BONNET

Exceptional cooking result, identical time and again no matter what the load in the oven, guaranteed by 3 functions CoreControl®, AirControl® and SteamControl®

INTELLIGENT COOKING®

7 COOKING MODES AVAILABLE

- Low temperature steam (30°C to 97°C)
- Saturated steam (98°C)
- High temperature steam (99°C to 105°C)
- Convection (0°C to 250°C)
- Combination (30°C to 250°C)
- Regeneration
- Delta T cooking

PERFECT COLOURATION

- Auto reverse fans
- 3 fans in a 20 level oven
- **AIR DRY** function : Evacuates humidity by opening the vent
- Adjustable ventilation speed

DEGREE PERFECT TEMPERATURE CONTROL

- Takes account of the load within the oven and automatically adjusts the heating power to suit

- Automatically switches between injection and boiler depending on the operating temperature to guarantee the ideal ambient humidity

Full Cleaning System®, flawless hygiene

BONNET

Automatic cleaning and descaling system

FULL CLEANING SYSTEM®

INTEGRAL DESCALING

Automatically descales the cooking cavity and/or the boiler depending on use and the hardness of the water (max 40° Th)

PERSONALISE THE CLEANING

- Adjustable depending on how dirty the oven is
- Cleaning cycles can be programmed on a weekly basis

FREEDOM OF PRODUCT CHOICE

System of operation is compatible with all branded detergent and descaling chemicals

REDUCED CONSUMPTION

Closed circuit operating system optimises product use and limits consumption of water and detergent

CONTROL OF CONSUMPTION

Usage of water, energy and chemicals can be visualised quantitatively or at cost with a complete years history : **CONSOBOX**

DETERGENT CONSUMPTION				
Model	Level			Days a container will last
	Light	Medium	Intensive	Light
6 level 1/1	0.1	0.19	0.29	52
10 level 1/1	0.12	0.24	0.36	42
10 level 2/1	0.15	0.31	0.47	32
20 level 1/1	0.18	0.36	0.54	28
20 level 2/1	0.24	0.48	0.72	21

WATER CONSUMPTION (IN LITERS)					
4h steam + 4h combined + 5 rapid cooling					
	6 lev. 1/1	10 lev. 1/1	10 lev. 2/1	20 lev. 1/1	20 lev. 2/1
Cleaning oven	14	14	15	18	20
Rinsing boiler	5	8	8	8	17
Total	19	23	23	26	36

PRECISIO COMBINATION OVEN
6L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL		P601E	P601G
Energy		ELEC.	GAS
PRICE € EX VAT		10 096	12 648
TECHNICAL CHARACTERISTICS			
Space between levels		83 mm	83 mm
Supply/kW		■ / 9,3	Gas / 23
WxDxH (mm)		920x861x898	920x861x898
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
8 level runners for 6 level oven	P077180	378	378
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077212	890	890
Right hand door kit for neutral stand GN1/1	P077214	248	248
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO COMBINATION OVEN
10L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL		P101E	P101G
Energy		ELEC.	GAS
PRICE € EX VAT		13 162	15 048
TECHNICAL CHARACTERISTICS			
Space between levels		67 mm	67 mm
Supply/kW		■ / 15,3	Gaz / 23
WxDxH (mm)		920x861x1069	920x861x1069
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	592	592
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077212	890	890
Right hand door kit for neutral stand GN 1/1	P077214	248	248
Cooking module for 10 level GN1/1 oven	P077178	700	700
Plate module for 10 level GN1/1 oven Capacity: 30 plates max 285mmØ spaced 65mm apart N.B. select a loading module per oven	P077177	1 466	1 466
Loading table module for cooking or plate module for 10 level GN1/1 oven	P077179	1 052	1 052
Rolling frame for GN1/1 oven. Obligatory if using a cooking or plate module (1 frame per oven)	P077154	190	190
Insulated cover for 10 level GN1/1 loading table module	P077181	1 344	1 344
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO COMBINATION OVEN
10L GN2/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier: instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL	P102E	P102G
Energy	ELEC.	GAS
PRICE € EX VAT	17 768	19 654
TECHNICAL CHARACTERISTICS		
Space between levels	67 mm	67 mm
Supply/kW	■ / 24.3	Gas / 23
WxDxH (mm)	920x1187x1069	920x1187x1069
OPTIONS		
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
Set of 5 GN2/1 stainless grills	P077250	166	166
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077213	1 100	1 100
Right hand door kit for neutral stand GN2/1	P077215	268	268
Cooking module for 10 level GN2/1 oven	P077235	986	986
Loading table module for cooking module for 10 level GN2/1 oven	P077233	1 292	1 292
Rolling frame for GN2/1 oven Obligatory if using a cooking module (1 frame per oven)	P077234	198	198
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO COMBINATION OVEN
6+6L and 6+10L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier: instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without ovenware

MODEL	P661E	P610E
Energy	ELEC.	ELEC.
PRICE € EX VAT	24 034	24 872
TECHNICAL CHARACTERISTICS		
Space between levels	83 mm	83/67 mm
Supply/kW	■ / 18.6	■ / 25.1
WxDxH (mm)	920x901x1825	920x901x1945
OPTIONS		
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	368
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
8 level runners for 6 level oven (per oven)	P077180	378	378
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	-	592
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO COMBINATION OVEN
20L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Diagnostic Visual System : interactive technical screen
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with one oven trolley

MODEL	P201E	P201G
Energy	ELEC.	GAS
PRICE € EX VAT	23 478	26 442
TECHNICAL CHARACTERISTICS		
Space between levels	65 mm	65 mm
Supply/kW	■ / 27.7	Gas / 68.5
WxDxH (mm)	990x879x1946	990x879x1946
OPTIONS		
	CODE	PRICE € EX VAT
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Additional oven trolley for 20 level GN1/1 oven 65mm spacing	P077145	2752	2 752
Plate trolley for 20 level GN1/1 oven Capacity: 60 plates Ø max 285mm spaced 66mm apart	P101E53	3 314	3 314
Gastronomic plate trolley for 20 level GN1/1 oven Capacity : 40 plates Ø max 285mm spaced 100mm apart	P077090	3 416	3 416
Insulated cover for plate trolley of 20 level GN1/1 oven	P101E65	1 432	1 432
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

⚠ *If ordering a trolley for an oven made before 28 June 2005 (serial No. P275 089 30C on the data plate) YOU MUST ORDER A CHANNEL CODE 075667M. This channel is to replace the one on the oven when the trolley is delivered. See technical circular 028B of 09/01/06

⚠ For special plates (deep, over 290mm, not round…) consult us

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO COMBINATION OVEN
20L GN2/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Diagnostic Visual System : interactive technical screen
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with one oven trolley

MODEL	P202E	P202G
Energy	ELEC.	GAS
PRICE € EX VAT	31 914	37 250
TECHNICAL CHARACTERISTICS		
Space between levels	65 mm	65 mm
Supply/kW	■ / 54.7	Gas / 68.5
WxDxH (mm)	990x1209x1946	990x1209x1946
OPTIONS		
	CODE	PRICE € EX VAT
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
Set of 5 GN2/1 stainless grills	P077250	166	166
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Additional oven trolley for 20 level GN2/1 oven 65mm spacing	P077147	2 912	2 912
Plate trolley for 20 level GN2/1 oven Capacity : 102 plates Ø max 285mm spaced 75mm apart	P101E54	3 774	3 774
Gastronomic plate trolley for 20 level GN2/1 oven Capacity : 78 plates Ø max 285mm spaced 100mm apart	P077091	3 888	3 888
Insulated cover for plate trolley of 20 level GN2/1 oven	P101E66	1 496	1 496
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

⚠ For special plates (deep, over 290mm, not round…) consult us

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECISIO combination ovens, technical table

BONNET

X ...standard
∞ ...not available
• ....optional

MODEL	P601E	P601G	P101E	P101G	P102E	P102G	P661E	P610E	P201E	P201G	P202E	P202G
Number of levels	6L 1/1	6L 1/1	10L 1/1	10L 1/1	10L 2/1	10L 2/1	2 X 6L 1/1	6L/10L 1/1	20L 1/1	20L 1/1	20L 2/1	20L 2/1
Energy	ELEC.	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.	ELEC.	ELEC.	GAS	ELEC.	GAS
Culinary Capacity												
Broccolis	15 KG	15 KG	25 - 30 KG	25 - 30 KG	50 - 60 KG	50 - 60 KG	30 KG	45-45KG	50 - 60 KG	50 - 60 KG	100 - 120 KG	100 - 120 KG
Rice	9 KG	9 KG	15 KG	15 KG	30 KG	30 KG	18 KG	24 kg	30 KG	30 KG	60 KG	60 KG
Potatoes	24 KG	24 KG	40 KG	40 KG	80 KG	80 KG	48 KG	64 kg	80 KG	80 KG	160 KG	160 KG
Roast Veal	25 KG	25 KG	40-48 KG	40-48 KG	80-96 KG	80-96 KG	50 KG	65-73 kg	80-96 KG	80-96 KG	150-170 KG	150-170 KG
Legs of rabbit	50 - 80 P	50 - 80 P	62 - 100 P	62 - 100 P	124 - 200 P	124 - 200 P	100 - 160 P	112-180 P	124 - 200 P	124 - 200 P	248 - 400 P	248 - 400 P
1 kg Chicken	12 P	12 P	20 P	20 P	40 P	40 P	24 P	32 P	40 P	40 P	80 P	80 P
1.6 kg Chicken	10 P	10 P	17 P	17 P	36 P	36 P	20 P	27 P	36 P	36 P	72 P	72 P
Croissants	60 P	60 P	100 P	100 P	200P	200 P	120 P	160 P	200 P	200 P	400 P	400 P
Chocolatine	96 P	96 P	160 P	160 P	320 P	320 P	192 P	256 P	320 P	320 P	640 P	640 P
Technical characteristics												
Space between levels (mm)	83	83	67	67	67	67	83	83/67	65	65	65	65
External dimensions												
Height (mm)	898	898	1069	1069	1069	1069	1825	1945	1946	1946	1946	1946
Width (mm)	920	920	920	920	920	920	920	920	990	990	990	990
Depth (mm)	861	861	861	861	1187	1187	901	901	879	879	1204	1204
Maximum clearance door open (mm)	1482	1482	1482	1482	1808	1808	1482	1482	1562	1562	1888	1888
Oven height on Bonnet stand (mm)	1594	1594	1765	1765	1765	1765	-----	-----	-----	-----	-----	-----
Net weight (kg)	130	130	155	142	220	220	234	245	266	308	297	360
Electric power (kW)												
400/50/3/N+E	9.3		15.3		24.3		2 x 9.3	25.1	27.7		54.7	
230/50/3+E	9.3		15.3		24.3		2 x 9.3	25.1	27.7		54,7	
230/50/1+E	-	3,3	-	3,3		3,3	-			0,7		0.7
Gas power (kW)	-	23		23	-	23	-		-	68,5	-	68.5
Cold water connection (max 20°C)												
Max hardness :												
TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH
dH	22° dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH
Clark	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°
Resistivity : minimal tolerated (microSiemens/cm²)	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ
Fast PAD interface ®	X	X	X	X	X	X	X	X	X	X	X	X
Integral Twin Control® System	X	X	X	X	X	X	X	X	X	X	X	X
Core Control® : Precision cooking	X	X	X	X	X	X	X	X	X	X	X	X
Steam Control® : Humidity control	X	X	X	X	X	X	X	X	X	X	X	X
Air Control® : Air flux control	X	X	X	X	X	X	X	X	X	X	X	X
Full Cleaning System® : Automatic cleaning	X	X	X	X	X	X	X	X	X	X	X	X
3 cleaning programmes (short, medium, long)	X	X	X	X	X	X	X	X	X	X	X	X
Automatic descale system	X	X	X	X	X	X	X	X	X	X	X	X
Automatic rinse	X	X	X	X	X	X	X	X	X	X	X	X
Multi point core probe	X	X	X	X	X	X	X	X	X	X	X	X
Ventilation speed adjustable from 1 to 100%	X	X	X	X	X	X	X	X	X	X	X	X
Drying mode	X	X	X	X	X	X	X	X	X	X	X	X
Holding function	X	X	X	X	X	X	X	X	X	X	X	X
Manual humidification	X	X	X	X	X	X	X	X	X	X	X	X
Delta T mode	X	X	X	X	X	X	X	X	X	X	X	X
Automatic cooling of oven cavity	X	X	X	X	X	X	X	X	X	X	X	X
80 loaded recipes	X	X	X	X	X	X	X	X	X	X	X	X
Store for clients own recipes	X	X	X	X	X	X	X	X	X	X	X	X
Digital colour photo recipe display	X	X	X	X	X	X	X	X	X	X	X	X
Recipes lockable by the chef	X	X	X	X	X	X	X	X	X	X	X	X
Timer	X	X	X	X	X	X	X	X	X	X	X	X
Timed stand by mode	X	X	X	X	X	X	X	X	X	X	X	X
Energy and consumables cost data, ...	X	X	X	X	X	X	X	X	X	X	X	X
DVS: Interactive schematic screens	X	X	X	X	X	X	X	X	X	X	X	X
USB interface as standard	X	X	X	X	X	X	X	X	X	X	X	X
Precisio software	X	X	X	X	X	X	X	X	X	X	X	X
Maintenance and culinary contact display	X	X	X	X	X	X	X	X	X	X	X	X
Time and date display	X	X	X	X	X	X	X	X	X	X	X	X
Energy saving mode	X	X	X	X	X	X	X	X	X	X	X	X
High performance steam generator	X	X	X	X	X	X	X	X	X	X	X	X
Athermic double glazed cool door	X	X	X	X	X	X	X	X	X	X	X	X
GN1/1 ovenware loaded widthways	X	X	X	X	X	X	X	X	X	X	X	X
Halogen cavity lighting – easy access	X	X	X	X	X	X	X	X	X	X	X	X
Detergent delivery pump	X	X	X	X	X	X	X	X	X	X	X	X
Descaler delivery pump	X	X	X	X	X	X	X	X	X	X	X	X
Technical access from the front	X	X	X	X	X	X	X	X	X	X	X	X
Connection to hard or soft water	X	X	X	X	X	X	X	X	X	X	X	X
Universal sequencer connection kit	X	X	X	X	X	X	X	X	X	X	X	X
Regeneration is possible	X	X	X	X	X	X	X	X	X	X	X	X
Banqueting trolley	∞	∞	•	•	•	•	∞	∞	•	•	•	•
Independent spray hose kit	•	•	•	•	•	•	•	•	•	•	•	•
Energy saver kit	•	∞	•	∞	•	∞	•	•	•	∞	•	∞
Removable vacuum probe	•	•	•	•	•	•	•	•	•	•	•	•
Air forced burner	∞	X	∞	X	∞	X	∞	∞	∞	X	∞	X
20L trolley spacing 65mm									X	X	X	X

PRECIJET, JETCONTROL® technology

BONNET

PRECIJET offers you more than a conventional system of injection : an optimum control of both water and energy

JETCONTROL® ADVANCED INJECTION

PRECIJET OFFERS YOU THE OVEN WITH ADVANCED TECHNOLOGY INJECTION JETCONTROL®

WITH **PRECIJET**, **THE QUANTITY OF WATER REQUIRED IS AUTOMATICALLY ADJUSTED** DEPENDING ON THE TEMPERATURE REQUIRED AND THE COOKING LOAD

THIS LEVEL OF FINESS GUARANTEES **THAT VEGETABLES ARE COOKED IN IDEAL AMBIENT** SAVING UP TO 15% WATER AND ENERGY

PRECIJET, rapidity

BONNET

PRECIJET, an oven with advanced injection technology which guarantees rapid high quality cooking thanks to Corecontrol® and AirControl®

INTELLIGENT COOKING®

AN INJECTION OVEN OFFERING 7 COOKING MODES

- Low temperature steam (30°C to 97°C)
- Saturated steam (98°C)
- High temperature steam (99°C to 105°C)
- Convection (0°C to 250°C)
- Combination (30°C to 250°C)
- Regeneration
- Delta T cooking

1 HOLDING TEMPERATURE MODE
Semi-static oven to avoid drying the product

1 COOLING MODE
Go from 220°C to 80°C in less than 5 minutes with the door closed

PRECIJET was developed to respond to the needs of every chef, the uniformity required by a processor, the demands of a starred establishment or the hight output required from central production unit, **PRECIJET** adapts to each type of operation

11 MODELS AVAILABLE

PRECIJET, simplified maintenance

BONNET

An automatic cleaning and descaling system which is easy to use

The full Cleaning system brings unequalled results at the lowest price in the market

USE THE FULL CLEANING SYSTEM®

START CLEANING YOUR OVEN WITH 2 SIMPLE PUSHES OF THE BUTTON

1 > SELECT

THE **SERVICE** TAB

2 > ADJUST

THE WASH CYCLE IF REQUIRED

3 degrees of cleaning with or without descaling, with or without drying for an oven that is always clean

PRECIJET, data exchange

BONNET

Synchronisation of data between your oven and your PC thanks to FastPad® PC

FASTPAD® PC

Historic display of **YOUR CONSUMPTION**

Retrieve the **TEMPERATURE CURVES**

- Retrieve the temperature curves
- Calculate the pasteurisation value
- Display the consumption history
- Insert photos of your recipes
- Print the user manual
- Undertake cooking simulations

IMPORT, EXPORT AND RECORD YOUR RECIPES

CREATE YOUR USER PROFILE containing **ALL THE INFORMATION THAT CAN BE PERSONALISED** on the oven (recipes, client parameters...) and distribute it across all your **PRECIJET** ovens

PRECIJET COMBINATION OVEN
6L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL		PI601E	PI601G
Energy		ELEC.	GAS
PRICE € EX VAT		9 126	11 870
TECHNICAL CHARACTERISTICS			
Espacement		83 mm	83 mm
Supply/kW		■ / 9.3	Gas / 23
WxDxH (mm)		920x861x898	920x861x898
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
8 level runners for 6 level oven	P077180	378	378
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077212	890	890
Right hand door kit for neutral stand GN1/1	P077214	248	248
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET COMBINATION OVEN
10L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL		PI101E	PI101G
Energy		ELEC.	GAZ
PRICE € EX VAT		12 114	14 270
TECHNICAL CHARACTERISTICS			
Space between levels		67 mm	67 mm
Supply/kW		■ / 15.3	Gas / 23
WxDxH (mm)		920x861x1069	920x861x1069
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	592	592
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077212	890	890
Right hand door kit for neutral stand GN1/1	P077214	248	248
Cooking module for 10 level GN1/1 oven	P077178	700	700
Plate trolley for 10 level GN1/1 oven Capacity: 30 plates max 285mmØ Spaced 65mm apart N.B. select a loading module per oven	P077177	1 466	1 466
Loading table module for cooking module or plate trolley for 10 level GN1/1 oven	P077179	1 052	1 052
Rolling frame for GN1/1 oven. Obligatory if using a cooking module or plate trolley (1 frame per oven)	P077154	190	190
Insulated cover for 10 level GN1/1 loading table module	P077181	1 344	1 344
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET COMBINATION OVEN
10L GN2/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without stand or ovenware

Stands sold separately

MODEL	PI102E	PI102G
Energy	ELEC.	GAS
PRICE € EX VAT	16 680	18 876
TECHNICAL CHARACTERISTICS		
Space between levels	67 mm	67 mm
Supply/kW	■ / 24.3	Gas / 23
WxDxH (mm)	920x1187x1069	920x1187x1069
OPTIONS		
	CODE	PRICE € EX VAT
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308 / 308
Terminal for optimizer connection	P101E72	190 / -
60 hz version	P101E01	0 / 0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52 / 52
Set of 5 GN1/1 stainless grills	P077249	78 / 78
Set of 5 GN2/1 stainless grills	P077250	166 / 166
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400 / 400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728 / 728
Independent hose kit	P077230	210 / 210
Independent retractable spray hose kit	P077247	688 / 688
Stand with runners	P077213	1 100 / 1 100
Right hand door kit for neutral stand GN2/1	P077215	268 / 268
Cooking module for 10 level GN2/1 oven	P077235	986 / 986
Loading table module for cooking module for 10 level GN2/1 oven	P077233	1 292 / 1 292
Rolling frame for GN2/1 oven Obligatory if using a cooking module (1 frame per oven)	P077234	198 / 198
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344 / 344
2 way recorder for wall mounting	S118D36	978 / 978
Integral printer	S118D37	795 / 795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET COMBINATION OVEN
6 +6L AND 6+10L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with shelves for ovenware but without ovenware

MODEL	PI661E	PI610E
Energy	ELEC.	ELEC.
PRICE € EX VAT	22 096	22 854
TECHNICAL CHARACTERISTICS		
Space between levels	83 mm	83/67 mm
Supply/kW	■ / 18.6	■ / 2.,6
WxDxH (mm)	920x901x1825	920x901x1945
OPTIONS		
	CODE	PRICE € EX VAT
Optional handed door. Note: Please order this option twice! Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308 / 308
Terminal for optimizer connection	P101E72	190 / 190
60 hz version	P101E01	0 / 0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52 / 52
Set of 5 GN1/1 stainless grills	P077249	78 / 78
8 level runners for 6 level oven	P077180	378 / 378
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	- / 592
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400 / 400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728 / 728
Independent hose kit	P077230	210 / 210
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344 / 344
2 way recorder for wall mounting	S118D36	978 / 978
Integral printer	S118D37	795 / 795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET COMBINATION OVEN
20L GN1/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Diagnostic Visual System : interactive technical screen
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with one oven trolley

MODEL		PI201E	PI201G
Energy		ELEC.	GAS
PRICE € EX VAT		22 390	24 176
TECHNICAL CHARACTERISTICS			
Space between levels		65 mm	65 mm
Supply/kW		■ / 27.7	Gas / 68.5
WxDxH (mm)		990x879x1946	990x879x1946
OPTIONS			
	CODE	PRICE € EX VAT	
Terminal for optimizer connection	P101E72	**190**	**-**
60 hz version	P101E01	**0**	**0**
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	**52**	**52**
Set of 5 GN1/1 stainless grills	P077249	**78**	**78**
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	**400**	**400**
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	**728**	**728**
Independent hose kit	P077230	**210**	**210**
Additional oven trolley for 20 level GN1/1 oven 65mm spacing	P077145	**2 752**	**2 752**
Plate trolley for 20 level GN1/1 oven Capacity: 60 plates Ø max 285mm spaced 66mm apart	P101E53	**3 314**	**3 314**
Gastronomic plate trolley for 20 level GN1/1 oven Capacity : 40 plates Ø max 285mm spaced 100mm apart	P077090	**3 416**	**3 416**
Insulated cover for 20 level GN1/1 oven plate trolley	P101E65	**1 432**	**1 432**
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	**344**	**344**
2 way recorder for wall mounting	S118D36	**978**	**978**
Integral printer	S118D37	**795**	**795**

⚠ For special plates (deep, over 290mm, not round…) consult us

⚠ * If ordering a trolley for an oven made before 28 June 2005 (serial No. P275 089 30C on the data plate)
YOU MUST ORDER A CHANNEL CODE 075667M.
This channel is to replace the one on the oven when the trolley is delivered. See technical circular 028B of 09/01/06

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET COMBINATION OVEN
20L GN2/1

BONNET

- 7 cooking modes
- 80 pre-programmed recipes with the option to adjust the degree of cooking and colouration
- Hold function : cooling and holding temperature after cooking
- Automatic cooking cavity cooling for improved reactivity
- Humidifier : instant steam introduction (shot of steam)
- Timer : cooking time programmation per level
- Consobox : consumption record tracking
- Diagnostic Visual System : interactive technical screen
- Traceability software kit as standard with USB stick
- Athermic double glazed cool door
- Multipoint removable core probe
- Supplied with one oven trolley

MODEL		PI202E
Energy		ELEC.
PRICE € EX VAT		30 638
TECHNICAL CHARACTERISTICS		
Space between levels		65 mm
Supply/kW		■ / 54.7
WxDxH (mm)		990x1204x1946
OPTIONS		
	CODE	PRICE € EX VAT
Terminal for optimizer connection	P101E72	**190**
Variantes 60 Hz	P101E01	**0**
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	**52**
Set of 5 GN1/1 stainless grills	P077249	**78**
Set of 5 GN2/1 stainless grills	P077250	**166**
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	**400**
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	**728**
Independent hose kit	P077230	**210**
Additional oven trolley for 20 level GN2/1 oven 65mm spacing	P077147	**2 912**
Plate trolley for 20 level GN2/1 oven Capacity : 102 plates Ø max 285mm spaced 75mm apart	P101E54	**3 774**
Gastronomic plate trolley for 20 level GN2/1 oven Capacity : 78 plates Ø max 285mm spaced 100mm apart	P077091	**3 888**
Insulated cover for 20 level GN2/1 oven plate trolley	P101E66	**1 496**
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	**344**
2 way recorder for wall mounting	S118D36	**978**
Integral printer	S118D37	**795**

⚠ For special plates (deep, over 290mm, not round…) consult us

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

PRECIJET combination ovens, technical table

BONNET

X ...standard
∞ ...not available
• ....optional

MODEL	PI601E	PI601G	PI101E	PI101G	PI102E	PI102G	PI661E	PI610E	PI201E	PI201G	PI202E
Number of levels	**6L 1/1**	**6L 1/1**	**10L 1/1**	**10L 1/1**	**10L 2/1**	**10L 2/1**	**2 x 6L 1/1**	**6L/10L 1/1**	**20L 1/1**	**20L 1/1**	**20L 2/1**
Energy	ELEC.	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.	ELEC.	ELEC.	GAS	ELEC.
Culinary Capacity											
Broccolis	15 KG	15 KG	25 - 30 KG	25 - 30 KG	50 - 60 KG	50 - 60 KG	30 KG	45-45KG	50 - 60 KG	50 - 60 KG	100 - 120 KG
Rice	9 KG	9 KG	15 KG	15 KG	30 KG	30 KG	18 KG	24 kg	30 KG	30 KG	60 KG
Potatoes	24 KG	24 KG	40 KG	40 KG	80 KG	80 KG	48 KG	64 kg	80 KG	80 KG	160 KG
Roast Veal	25 KG	25 KG	40-48 KG	40-48 KG	80-96 KG	80-96 KG	50 KG	65-73 kg	80-96 KG	80-96 KG	150-170 KG
Legs of rabbit	50 - 80 P	50 - 80 P	62 - 100 P	62 - 100 P	124 - 200 P	124 - 200 P	100 - 160 P	112-180 P	124 - 200 P	124 - 200 P	248 - 400 P
1 Kg Chicken	12 P	12 P	20 P	20 P	40 P	40 P	24 P	32 P	40 P	40 P	80 P
1.6 kg Chicken	10 P	10 P	17 P	17 P	36 P	36 P	20 P	27 P	36 P	36 P	72 P
Croissants	60 P	60 P	100 P	100 P	200P	200 P	120 P	160 P	200 P	200 P	400 P
Chocolatine	96 P	96 P	160 P	160 P	320 P	320 P	192 P	256 P	320 P	320 P	640 P
Technical characteristics											
Space between levels (mm)	83	83	65	65	65	65	83	65	65	65	65
External dimensions											
Height (mm)	898	898	1069	1069	1069	1069	1825	1945	1946	1946	1946
Width (mm)	920	920	920	920	920	920	920	920	990	990	990
Depth (mm)	861	861	861	861	1187	1187	901	901	879	879	1204
Maximum clearance door open (mm)	1482	1482	1482	1482	1808	1808	1482	1482	1562	1562	1888
Oven height on Bonnet stand (mm)	1594	1594	1765	1765	1765	1765	-----	-----	-----	-----	-----
Net weight (kg)	126	125	150	137	215	215	225	236	261	303	288
Electric power (kW)											
400/50/3/N+E	9.3		15.3		24.3		18.6	24.6	27.7		54.7
230/50/3+E	9.3		15.3		24.3		18.6	24.6	27.7		54.7
230/50/1+E	-	0.3	-	0.3		0.3	-			0.7	
Gas power (kW)	-	23		23	-	23	-		-	45,5	-
Cold water connection (max 20°C)											
Max hardness :											
TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH
dH	22° dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH
Clark	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°
Resistivity : minimal tolerated (microSiemens/cm²)	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ
FastPad® Interface	X	X	X	X	X	X	X	X	X	X	X
Integral TwinControl® system	X	X	X	X	X	X	X	X	X	X	X
CoreControl® : precise cooking	X	X	X	X	X	X	X	X	X	X	X
AirControl®: Air flux control	X	X	X	X	X	X	X	X	X	X	X
Full Cleaning System® : Automatic cleaning	X	X	X	X	X	X	X	X	X	X	X
Advanced injection technology JetControl®	X	X	X	X	X	X	X	X	X	X	X
3 cleaning programmes (short, medium, long)	X	X	X	X	X	X	X	X	X	X	X
Automatic descale system	X	X	X	X	X	X	X	X	X	X	X
Automatic rinse	X	X	X	X	X	X	X	X	X	X	X
Multipoint core probe	X	X	X	X	X	X	X	X	X	X	X
Ventilation speed adjustable from 1 to 100%	X	X	X	X	X	X	X	X	X	X	X
Steam mode 30-105°C	X	X	X	X	X	X	X	X	X	X	X
Mode Convection 0 – 250°C	X	X	X	X	X	X	X	X	X	X	X
Combination mode 30-250°C	X	X	X	X	X	X	X	X	X	X	X
Regeneration Mode	X	X	X	X	X	X	X	X	X	X	X
Holding function	X	X	X	X	X	X	X	X	X	X	X
Rapid cooling of the oven cavity	X	X	X	X	X	X	X	X	X	X	X
Drying mode	X	X	X	X	X	X	X	X	X	X	X
Delta T mode	X	X	X	X	X	X	X	X	X	X	X
Manual humidity control	X	X	X	X	X	X	X	X	X	X	X
3 ventilation fans	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
80 loaded recipes	X	X	X	X	X	X	X	X	X	X	X
Store for clients own recipes	X	X	X	X	X	X	X	X	X	X	X
Digital coulour photo recipe display	X	X	X	X	X	X	X	X	X	X	X
Recipes lockable by the chef	X	X	X	X	X	X	X	X	X	X	X
Timer	X	X	X	X	X	X	X	X	X	X	X
Timed stand by mode	X	X	X	X	X	X	X	X	X	X	X
Energy and consumables cost data, etc	X	X	X	X	X	X	X	X	X	X	X
DVS: Interactive schematic screens	X	X	X	X	X	X	X	X	X	X	X
USB interface as standard	X	X	X	X	X	X	X	X	X	X	X
FastPad® PC software	X	X	X	X	X	X	X	X	X	X	X
Maintenance and culinary contact display	X	X	X	X	X	X	X	X	X	X	X
Time and date display	X	X	X	X	X	X	X	X	X	X	X
Energy saving mode	X	X	X	X	X	X	X	X	X	X	X
Athermic double glazed cool door	X	X	X	X	X	X	X	X	X	X	X
GN 1/1 ovenware loaded widthways	X	X	X	X	X	X	X	X	X	X	X
Halogen cavity lighting - easy access	X	X	X	X	X	X	X	X	X	X	X
Detergent pump	X	X	X	X	X	X	X	X	X	X	X
Descaler pump	X	X	X	X	X	X	X	X	X	X	X
Technical access from the front	X	X	X	X	X	X	X	X	X	X	X
Connection to hard or soft water	X	X	X	X	X	X	X	X	X	X	X
Regeneration possible	X	X	X	X	X	X	X	X	X	X	X
Banqueting trolley	∞	∞	•	•	•	•	∞	∞	•	•	•
Trolley 20 level spacing 65mm	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
Handed door	•	•	•	•	•	•	•	•	∞	∞	∞
Independent spray hose kit	•	•	•	•	•	•	•	•	•	•	•

EQUATOR, simple and reliable

BONNET

Simple to use : a control panel that make all the essential functions readily accessible

SIMPLICITY

Get to grips **FAST**

Simplified **CONTROL PANEL** reading

MANUAL SETTING of the oven

COOKING PARAMETERS ARE ALWAYS CLEARLY VISIBLE
Cooking mode, oven temperature, remaining time or core temperature, vent open or closed, reduced ventilation active or not

RELIABILITY

An oven that was designed from the beginning to limit wear and improve its durability and reliability in the long term

PROTECTION OF ACCESSORIES
Removable core probe to protect it from damage

TROPICALISED TECHNICAL COMPARTMENT
Temperature controlled technical compartment

Faults limited by **INJECTION TECHNOLOGY**

Display shows **FAULT ERROR CODES**

EQUATOR, flexible and consistent

BONNET

Integration of CoreControl® and AirControl® technologies to guarantee the results expected

6 COOKING MODES AVAILABLE

- Low temperature steam (30°C to 97°C)
- Saturated steam (98°C)
- High temperature steam (99°C to 105°C)
- Convection (0°C to 250°C)
- Combination (30°C to 250°C)
- Regeneration

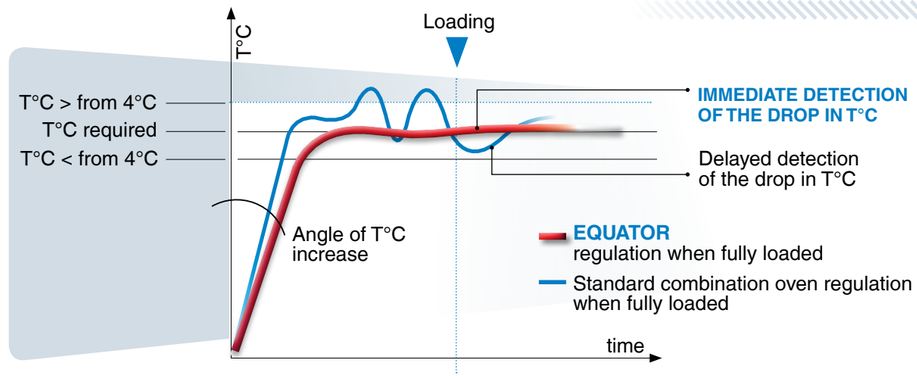
FLEXIBLE

PERFECT COLOURATION
Auto reverse fans
3 fans in a 20 level oven
AIR DRY function: Evacuates humidity by opening the vent
Adjustable ventilation speed

ADAPTS AMBIANT HUMIDITY
Automatically adjusts the steam to suit the product

RAPID COOLING
of the cooking cavity

PRECISION TEMPERATURE CONTROL
Takes account of the load within the oven and automatically adjusts the heating power to suit



EQUATOR, simple to maintain

BONNET

An oven designed to consume less water and energy for optimum cleaning

CLEANING

MAINTENANCE FACILITATED BY THE INJECTION SYSTEM
no boiler descaling !

SEMI AUTOMATIC CLEANING PROGRAM
with oven cavity preheat and integral rinse

REDUCE IN WATER CONSUMPTION

WATER CONSUMPTION (IN LITERS)					
	6 lev. 1/1	10 lev. 1/1	10 lev. 2/1	20 lev. 1/1	20 lev. 2/1
Water consumption	18	19	20	20	23

MAINTENANCE

Information on the time remaining before the next service to ensure regular maintenance

MICRO EQUATOR OVEN 4L

BONNET

MICRO EQUATOR 4 LEVEL MM401E

- Steam production by boiler
- Integral shot of steam
- Ventilation and boiler switch off automatically when the door is opened
- Automatic timer control
- Rapid cooling of the oven cavity
- Removable grease filter
- Condensation recovery channel
- Manual boiler drain down

MICRO EQUATOR 4 LEVEL MA401E

- 120 minute timer with alarm cuts heating at the end of the cooking cycle
- Electromechanical controls and thermostatic regulation
- Insulated single glazed door
- Runners and ventilation duct are removable

Oven are supplied without ovenware, stands or legs

Stands sold separately

MODEL	MM401E	MA401E
	Boiler	Convection
PRICE € EX VAT	6 156	5 214
TECHNICAL CHARACTERISTICS		
Space between levels	65 mm	65 mm
Supply/kW	▲/ 6.2 ■	▲/ 6.2 ■
WxDxH (mm)	800x780x430	800x780x430

OPTIONS	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P078273	**760**	**760**
Optional single phase	P078252	**62**	**62**
Steam condenser controlled by stop/start Strongly recommended on the combination oven	P140E92	**294**	**294**
Micro-EQUATOR built into an Optimum 900 base unit		Consult us	
ACCESSORIES			
110mm high legs for a table top or stacked oven Supplied with anti slip feet	P140E93	**146**	**146**
700mm high stainless stand with adjustable plastic feetfor stacked ovens Supplied without storage runners	P140E95	**510**	**510**
900mm high stainless stand with adjustable plastic feet Supplied without storage runners	P140E94	**536**	**536**
Storage runners for 700mm stand 5 levels 70mm gaps	P140E97	**214**	**214**
Storage runners for 900mm stand 8 levels 80mm gaps	P140E96	**232**	**232**
Stacking kit	P140E98	**622**	**622**

NB : To stack two ovens you must have 1 stacking kit, a 110mm stand for the top oven and a 700 stand for the bottom oven

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
6L GN1/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Motorised vent
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with shelves for ovenware but without stand or ovenware
- Socket for removable core probe

Stands sold separately

MODEL	E601E	E601G
Energy	ELEC.	GAS
PRICE € EX VAT	7 086	9 408
TECHNICAL CHARACTERISTICS		
Space between levels	83 mm	83 mm
Supply/kW	■ / 9.3	Gas / 23
WxDxH (mm)	920x861x898	920x861x898
OPTIONS		
	CODE	PRICE € EX VAT
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308 / 308
Terminal for optimizer connection	P101E72	190 / -
Optional automatic wash	P077251	268 / 268
60 hz version	P101E01	0 / 0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52 / 52
Set of 5 GN1/1 stainless grills	P077249	78 / 78
8 level runners for 6 level oven	P077180	378 / 378
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400 / 400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728 / 728
Independent hose kit	P077230	210 / 210
Independent retractable spray hose kit	P077247	688 / 688
Stand with runners	P077212	890 / 890
Right hand door kit for neutral stand GN1/1	P077214	248 / 248
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344 / 344
2 way recorder for wall mounting	S118D36	978 / 978
Integral printer	S118D37	795 / 795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
10L GN1/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Motorised vent
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with shelves for ovenware but without stand or ovenware
- Socket for removable core probe

Stands sold separately

MODEL	E101E	E101G
Energy	ELEC.	GAS
PRICE € EX VAT	9 902	11 842
TECHNICAL CHARACTERISTICS		
Space between levels	67 mm	67 mm
Supply/kW	■ / 15,3	Gas / 23
WxDxH (mm)	920x861x1069	920x861x1069
OPTIONS		
	CODE	PRICE € EX VAT
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308 / 308
Terminal for optimizer connection	P101E72	190 / -
Optional automatic wash	P077251	268 / 268
60 hz version	P101E01	0 / 0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52 / 52
Set of 5 GN1/1 stainless grills	P077249	78 / 78
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	592 / 592
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400 / 400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728 / 728
Independent hose kit	P077230	210 / 210
Independent retractable spray hose kit	P077247	688 / 688
Stand with runners	P077212	890 / 890
Right hand door kit for neutral stand GN1/1	P077214	248 / 248
Cooking module for 10 level GN1/1 oven	P077178	700 / 700
Plate module for 10 level GN1/1 oven Capacity : 30 plates Ø 285mm spaced 65mm apart N.B. select a loading module per oven	P077177	1 466 / 1 466
Loading table module for cooking or plate module for 10 level GN1/1 oven	P077179	1 052 / 1 052
Rolling frame for GN1/1 oven Obligatory if using a cooking or plate module (1 frame per oven)	P077154	190 / 190
Insulated cover for 10 level GN1/1 loading table module	P077181	1 344 / 1 344
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344 / 344
2 way recorder for wall mounting	S118D36	978 / 978
Integral printer	S118D37	795 / 795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
10L GN2/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Motorised vent
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with shelves for ovenware but without stand or ovenware
- Socket for removable core probe

Stands sold separately

MODEL		E102E	E102G
Energy		ELEC.	GAS
PRICE € EX VAT		15 414	17 348
TECHNICAL CHARACTERISTICS			
Space between levels		67 mm	67 mm
Supply/kW		■ / 24.5	Gas / 23
WxDxH (mm)		920x1187x1069	920x1187x1069
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	-
Optional automatic wash	P077251	268	268
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
Set of 5 GN2/1 stainless grills	P077250	166	166
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Independent retractable spray hose kit	P077247	688	688
Stand with runners	P077213	1 100	1 100
Right hand door kit for neutral stand GN2/1	P077215	268	268
Cooking module for 10 level GN2/1 oven	P077235	986	986
Loading table module for cooking module for 10 level GN2/1 oven	P077233	1 292	1 292
Rolling frame for GN2/1 oven Obligatory if using a cooking module (1 frame per oven)	P077234	198	198
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
6+6L AND 6+10L GN1/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Motorised vent
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with shelves for ovenware but without ovenware
- Socket for removable core probe

MODEL		E661E	E610E
Energy		ELEC.	ELEC.
PRICE € EX VAT		16 196	18 288
TECHNICAL CHARACTERISTICS			
Space between levels		83 mm	83/67 mm
Supply/kW		■ / 18.6	■ / 24.6
WxDxH (mm)		920x901x1825	920x901x1945
OPTIONS			
	CODE	PRICE € EX VAT	
Optional handed door / Nota : please order this option twice Door hinged on right, control panel side Note : the closing mechanism protrudes 30mm to the left of the oven	P077092	308	308
Terminal for optimizer connection	P101E72	190	190
Optional automatic wash	P077251	268	268
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
8 level runners for 6 level oven	P077180	378	378
20 level runner optimisation kit for 10 level GN1/1 oven	P077229	-	592
Removable core probe for rotisserie Ø 3mm 100mm lon	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
20L GN1/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Motorised vent
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with one oven trolley
- Socket for removable core probe

MODEL		E201E	E201G
Energy		ELEC.	GAS
PRICE € EX VAT		20 756	22 974
TECHNICAL CHARACTERISTICS			
Space between levels		65 mm	65 mm
Supply/kW		■ / 27.7	Gas / 45.5
WxDxH (mm)		990x879x1946	990x879x1946
OPTIONS			
	CODE	PRICE € EX VAT	
Terminal for optimizer connection	P101E72	190	-
Optional automatic wash	P077251	268	268
60 hz version	P101E01	0	0
ACCESSORIES			
Set of 3 GN1/1 stainless grills	P077248	52	52
Set of 5 GN1/1 stainless grills	P077249	78	78
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728	728
Independent hose kit	P077230	210	210
Additional oven trolley for 20 level GN1/1 oven 65mm spacing	P077145	2 752	2 752
Insulated cover for 20 level GN1/1 plate trolley	P101E65	1 432	1 432
Plate trolley for 20 level GN1/1 oven Capacity: 60 plates Ø 285mm spaced 66mm apart	P101E53	3 314	3 314
Gastronomic plate trolley for 20 level GN1/1 oven Capacity : 40 plates Ø 285mm spaced 100mm apart	P077090	3 416	3 416
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344	344
2 way recorder for wall mounting	S118D36	978	978
Integral printer	S118D37	795	795

⚠ For special plates (deep, over 290mm, not round…) consult us

⚠ *If ordering a trolley for an oven made before 28 June 2005 (serial No. P275 089 30C on the data plate)
YOU MUST ORDER A CHANNEL CODE 075667M.
This channel is to replace the one on the oven when the trolley is delivered. See technical circular 028B of 09/01/06

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR COMBINATION OVEN
20L GN2/1

BONNET

- 6 cooking modes
- Rapid oven cavity cooling cycle
- 2 speed ventilation allows for patisserie work
- Electronic timer with digital display (0 to 99 hours)
- Electronic temperature control with digital display
- Automatic humidity control
- Semi automatic cleaning programme takes care of daily cleaning
- Automatic cavity rinse
- Athermic double glazed cool door
- Supplied with one oven trolley
- Socket for removable core probe

MODEL		E202E
Energy		ELEC.
PRICE € EX VAT		28 272
TECHNICAL CHARACTERISTICS		
Space between levels		65 mm
Supply/kW		■ / 54.7
WxDxH (mm)		990x1204x1946
OPTIONS		
	CODE	PRICE € EX VAT
Terminal for optimizer connection	P101E72	190
Optional automatic wash	P077251	268
60 hz version	P101E01	0
ACCESSORIES		
Set of 3 GN1/1 stainless grills	P077248	52
Set of 5 GN1/1 stainless grills	P077249	78
Set of 5 GN2/1 stainless grills	P077250	166
Removable core probe for rotisserie Ø 3mm 100mm long	P077026	400
Removable core probe for vacuum Ø 1.5mm 100mm long	P077019	728
Independent hose kit	P077230	210
Additional oven trolley for 20 level GN2/1 oven 65mm spacing	P077147	2 912
Insulated cover for 20 level GN2/1 plate trolley	P101E66	1 496
Plate trolleyfor 20 level GN2/1 oven Capacity : 102 plates Ø 285mm spaced 75mm apart	P101E54	3 774
Gastronomic plate trolley for 20 level GN2/1 oven Capacity : 78 plates Ø 285mm spaced 100mm apart	P077091	3 888
PT100 recording kit (collector for ambient probe + core probe + 2 x 10m of cable)	P072941	344
2 way recorder for wall mounting	S118D36	978
Integral printer	S118D37	795

⚠ For special plates (deep, over 290mm, not round…) consult us

ADDITIONAL - 30 % DISCOUNT TO BE APPLIED OVER PUBLISHED COSTS

EQUATOR combination ovens, technical table

BONNET

X ...standard
∞ ...not available
• ....optional

MODEL	E601E	E601G	E101E	E101G	E102E	E102G	E661E	E610E	E201E	E201G	E202E
Number of levels	6L 1/1	6L 1/1	10L 1/1	10L 1/1	10L 2/1	10L 2/1	2 x 6L 1/1	6L/10L 1/1	20L 1/1	20L 1/1	20L 2/1
Energy	ELEC.	GAS	ELEC.	GAS	ELEC.	GAS.	ELEC.	ELEC.	ELEC.	GAS	ELEC.
Space between levels (mm)	83	83	65	65	65	65	83	65	65	65	65
Culinary Capacity											
Broccolis	15 KG	15 KG	25 - 30 KG	25 - 30 KG	50 - 60 KG	50 - 60 KG	30 KG	45-45KG	50 - 60 KG	50 - 60 KG	100 - 120 KG
Rice	9 KG	9 KG	15 KG	15 KG	30 KG	30 KG	18 KG	24 kg	30 KG	30 KG	60 KG
Potatoes	24 KG	24 KG	40 KG	40 KG	80 KG	80 KG	48 KG	64 kg	80 KG	80 KG	160 KG
Roast veal	25 KG	25 KG	40-48 KG	40-48 KG	80-96 KG	80-96 KG	50 KG	65-73 kg	80-96 KG	80-96 KG	150-170 KG
Legs of rabbit	50 - 80 P	50 - 80 P	62 - 100 P	62 - 100 P	124 - 200 P	124 - 200 P	100 - 160 P	112-180 P	124 - 200 P	124 - 200 P	248 - 400 P
1 Kg Chicken	12 P	12 P	20 P	20 P	40 P	40 P	24 P	32 P	40 P	40 P	80 P
1.6 kg Chicken	10 P	10 P	17 P	17 P	36 P	36 P	20 P	27 P	36 P	36 P	72 P
Croissants	60 P	60 P	100 P	100 P	200P	200 P	120 P	160 P	200 P	200 P	400 P
Chocolatine	96 P	96 P	160 P	160 P	320 P	320 P	192 P	256 P	320 P	320 P	640 P
Technical characteristics											
Space between levels (mm)	83	83	67	67	67	67	83	83/67	65	65	65
External dimensions											
Height (mm)	898	898	1069	1069	1069	1069	1825	1945	1946	1946	1946
Width (mm)	920	920	920	920	920	920	920	920	990	990	990
Depth (mm)	861	861	861	861	1187	1187	901	901	879	879	1204
Maximum clearance door open (mm)	1482	1482	1482	1482	1808	1808	1482	1482	1562	1562	1888
Oven height on Bonnet stand (mm)	1594	1594	1765	1765	1765	1765	-----	-----	-----	-----	-----
Net weight (kg)	105	112	125	132	140	147	190	210	230	360	260
Electric power (kW)											
400/50/3/N+E	9.3		15.3		24.3		18.6	24.6	27.7		54.7
230/50/3+E	9.3		15.3		24.3		18.6	24.6	27.7		54.7
230/50/1+E	-	0.3	-	0.3		0.3	-			0.7	
Gas power (kW)	-	23		23	-	23	-		-	45,5	-
Cold water connection (max 20°C)											
Max hardness :											
TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH
dH	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h
Clark	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e
Resistivity : minimal (microSiemens/cm²)	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ	20 µ
Core Control® : Precision cooking	X	X	X	X	X	X	X	X	X	X	X
Air Control® : Air flux control	X	X	X	X	X	X	X	X	X	X	X
Steam produced by water injection	X	X	X	X	X	X	X	X	X	X	X
Steam mode 30-105°C	X	X	X	X	X	X	X	X	X	X	X
Convection mode 0-250°C	X	X	X	X	X	X	X	X	X	X	X
Combination mode 30-250°C	X	X	X	X	X	X	X	X	X	X	X
Drying mode	X	X	X	X	X	X	X	X	X	X	X
Rapid cooling of oven cavity	X	X	X	X	X	X	X	X	X	X	X
Automatic humidity control	X	X	X	X	X	X	X	X	X	X	X
Adjustable ventilation speed	X	X	X	X	X	X	X	X	X	X	X
Auto reverse ventilation	X	X	X	X	X	X	X	X	X	X	X
GN1/1 ovenware loaded widthways	X	X	X	X	X	X	X	X	X	X	X
Electronic temperature control	X	X	X	X	X	X	X	X	X	X	X
Electronic timer with digital display	X	X	X	X	X	X	X	X	X	X	X
Regeneration is possible	X	X	X	X	X	X	X	X	X	X	X
Athermic double glazed cool door	X	X	X	X	X	X	X	X	X	X	X
No return valve	X	X	X	X	X	X	X	X	X	X	X
Door seal unclips	X	X	X	X	X	X	X	X	X	X	X
Internal door glass opens	X	X	X	X	X	X	X	X	X	X	X
Condensation recovery channel	X	X	X	X	X	X	X	X	X	X	X
Blown air burner	∞	X	∞	X	∞	X	∞	∞	∞	X	∞
Integral condenser	X	X	X	X	X	X	X	X	X	X	X
Halogen cavity lighting easy access	X	X	X	X	X	X	X	X	X	X	X
Power on indicator	X	X	X	X	X	X	X	X	X	X	X
Oven at set temperature indicator	X	X	X	X	X	X	X	X	X	X	X
Technical access from the front	X	X	X	X	X	X	X	X	X	X	X
Automatic rinse system	X	X	X	X	X	X	X	X	X	X	X
Semi automatic cleaning system	X	X	X	X	X	X	X	X	X	X	X
3 ventilation fans	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
20 level oven trolley with 65mm gaps	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
Core probe	•	•	•	•	•	•	•	•	•	•	•
Removable vacuum probe	•	•	•	•	•	•	•	•	•	•	•
Banqueting trolley	∞	∞	•	•	∞	∞	∞	∞	•	•	•
Handed door opening	•	•	•	•	•	•	•	•	∞	∞	∞
Universal sequencer connection kit	•	•	•	•	•	•	•	•	•	•	•
Independent hose kit	•	•	•	•	•	•	•	•	•	•	•
Energy saver kit	•	•	•	•	•	•	•	•	•	•	•
HACCP recorder outlet kit	•	•	•	•	•	•	•	•	•	•	•